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# CC129 Planned Storage for Easier Housekeeping - Kitchen Planning Standards

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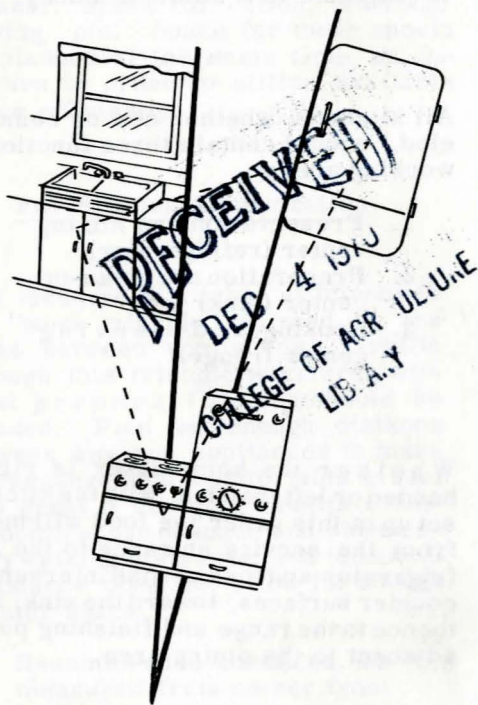
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## PLANNED STORAGE FOR EASIER HOUSEKEEPING

### "KITCHEN PLANNING STANDARDS"



EXTENSION SERVICE  
UNIVERSITY OF NEBRASKA COLLEGE OF AGRICULTURE  
AND U.S. DEPARTMENT OF AGRICULTURE  
COOPERATING  
W.V. LAMBERT, DIRECTOR

# Kitchen Planning Standards <sup>\*\*</sup>

For the homemaker, the kitchen is a workshop and planning center. Here she spends most of her day. A streamlined kitchen saves her hours of work.

Never start building or remodeling a kitchen or spend a single dollar until you have an over-all plan with estimates in front of you. It is easy to make a change on paper -- but to tear out walls, or relocate pipes or wiring after installation because of an error in judgment is a waste of money.

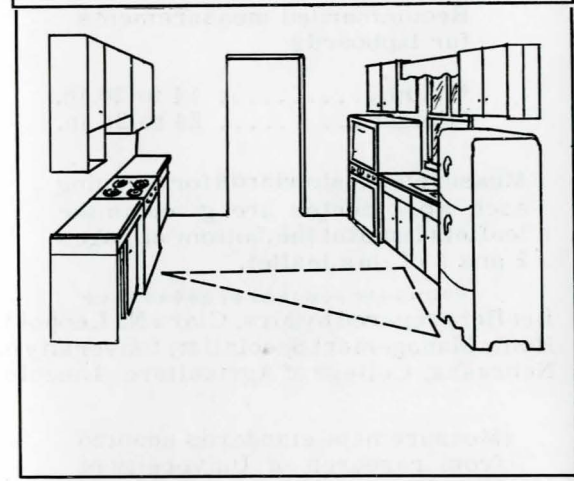
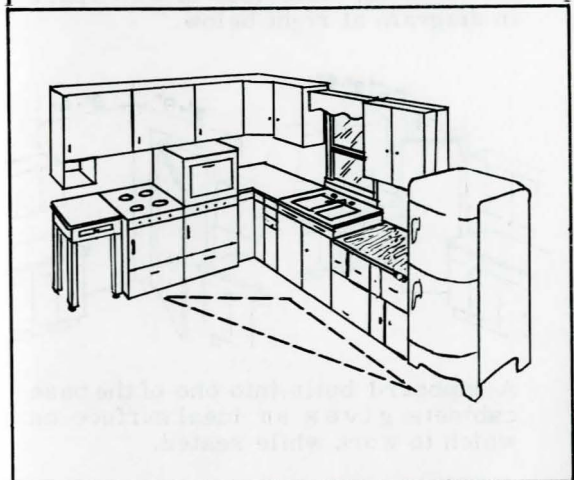
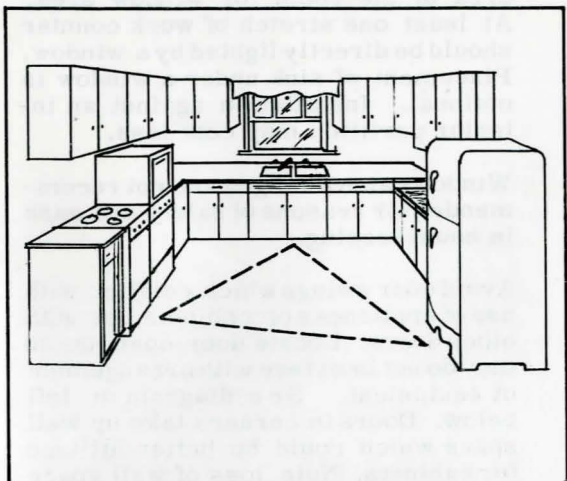
All kitchens, whether new or remodeled, should contain three functional working areas:

1. Preservation and mixing center (refrigerator)
2. Preparation and clean-up center (sink)
3. Cooking and serving center (range)

Whether the homemaker is right-handed or left-handed, with the kitchen set up in this order the food will move from the service entrance to the refrigerator and then across intervening counter surfaces, toward the sink, and thence to the range and finishing point adjacent to the dining area.

## 4 Basic Floor Plans

Kitchen floor plans fall into four basic patterns: U-shape, L-shape, parallel-wall, and straight-line. See diagrams at right. The straight-line kitchen is not generally used except in apartments, or in a long narrow area where all equipment and work surfaces must be placed against one wall.



### U-Shaped Kitchen

Minimum cross traffic in work triangle. If possible, refrigerator near entry door. Locate range and serving center near dining area. In this arrangement, equipment is in an unbroken line on three sides of room with adjacent and continuous counter space. Corner wall and base cabinets make use of otherwise wasted space. Plan can include dining area at end of room.

### L-Shaped Kitchen

A compact, orderly arrangement. Avoids cross traffic in work triangle. If possible, place refrigerator near entry door. Locate range and serving center near dining area. Desirable relationship of appliances on two sides, leaving opposite corner free for dining area and other activities. Corner wall and base cabinets make otherwise wasted space usable.

### Parallel-Wall Kitchen

Well adapted to a long, narrow room. Work triangle makes for efficient arrangement of appliances, but lane or traffic interferes with worker. Does not generally allow for a kitchen dining area.

\*\* This leaflet supplements CC 119, The Mixing Center; CC 120, The Preparation Center; and CC 121, the Cooking and Serving Center. Available at all County Extension Offices.



## Space Requirements

Determine amount of storage needed. Cabinet needs depend on number of food items, utensils and dishes to be stored.

For efficient storage, kitchen supplies and equipment should be assigned to work centers. This allows each article to be readily accessible at the point where it is first used.

Determine whether kitchen shall also include utility cabinet, dishwasher, freezer, space for eating, washing, sewing, etc. Space for these should be planned at the same time as the kitchen in order to utilize available space efficiently.

## For Efficient Organization

One measure of kitchen efficiency is the "work triangle" formed by the paths between appliances. Traffic through this triangle interferes with meal preparation and should be avoided. Plan for enough distance between any two appliances to make the arrangement comfortable to use. Too great a distance results in uneconomical use of space and unnecessary walking distances; and too small a distance does not allow for enough counter space.

Recommended distances, as measured from center front of appliances:

- \*Refrigerator to sink. . . . 4 to 7 ft.
- \*Sink to range . . . . . 4 to 6 ft.
- \*Range to refrigerator . . 4 to 9 ft.
- \*Sum of above distances should not exceed 22 feet.

Allow sufficient wall space for installation of all necessary cabinets and counters. Jogs should be avoided.

Recommended total linear space allowances for cabinets and appliances:

- \*Liberal storage . . . . . 20 feet
- \*Medium storage . . 17 ft. 6 in.
- \*Limited storage . . . . . 15 feet

- \*36 inches for refrigerator
- \*42 inches for free standing range
- \*24 inches width and 42 inches height for wall oven.
- \*20 inches by 13 inches for each pair of cooking burners in counter.

These widths accomodate the largest appliances commonly used in a small home, plus necessary margins needed for installation and use. The sink should fit tightly against adjacent counters.

To counteract loss of wall space in corners, add 4 feet to above allowances every time cabinets, appliances and counters turn corner.

Revolving shelves (often called a Lazy Susan) in a corner area that is otherwise "dead space" can give a lot of good, accessible storage. Installed on a ball-bearing pivot, they turn easily and smoothly.

Minimum measurements for counters for various functions:

- \*15 inches beside refrigerator
- \*36 inches at right of sink
- \*30 inches at left of sink
- \*24 inches beside or near range
- \*36 inches for mixing and food preparation.

### Storage and Working Sequence

Store items in the part of the kitchen where they are first used. The three areas of use and their sequence are: Mixing, Preparation and Clean-up, Cook-and Serving. Plan to work from refrigerator to sink to range to save motions, time and energy. An isolated center is satisfactory only if it is complete with storage and work counter, and not merely an appliance.

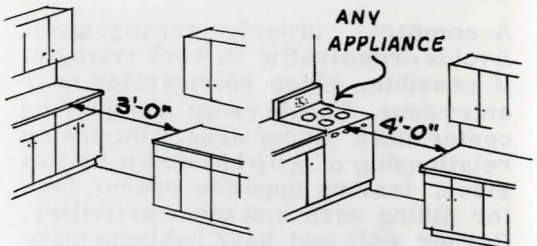
A single isolated center is satisfactory only if it is a complete center with storage and work counter, and not merely an appliance.

Dinnerware cabinets should be next to either the sink or dining area -- and easily accessible to both.

Adequate space must be provided in front of cabinets or appliances for passageways and work area.

Recommended clearances:

- \*Distance between cabinets or appliances opposite each other ..... 4 feet
- Between cabinets at right angle to each other but separated by door or work area ..... at least 3 feet
- Clearance for appliances at right angle..... 4 feet



Drawers and pull-out shelves in base cabinets offer more accessible storage than stationary shelves. Drawers should be fitted with dividers where needed.

No shelf should be higher than 72 inches from the floor. To make this possible, wall cabinets should be placed not more than 15 inches above counters of base cabinets.

Allow 4 inches vertically and 3 inches depth for toe space under base cabinets.

#### Location of Windows and Doors

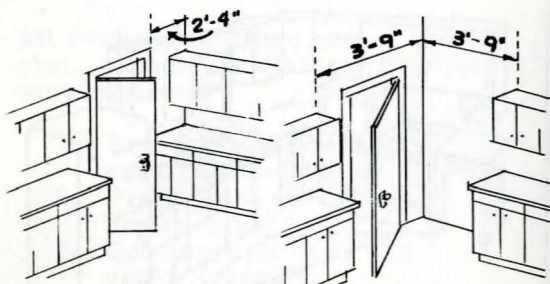
Have as many windows as possible without reducing required amount of wall cabinets. Wherever possible allow 15 to 20 percent of the floor



area of the room for window area. At least one stretch of work counter should be directly lighted by a window. Placement of sink under a window is optional. Installation against an interior partition may cost less.

Windows above ranges are not recommended for reasons of safety and ease in housekeeping.

Avoid door swings which conflict with use of appliances or cabinets, or with other doors. Locate door openings so they do not interfere with arrangement of equipment. See diagram at left below. Doors in corners take up wall space which could be better utilized for cabinets. Note loss of wall space in diagram at right below.



A lapboard built into one of the base cabinets gives an ideal surface on which to work while seated.

Recommended measurements  
for lapboards:

\*Width . . . . . 14 to 30 in.

\*Height . . . . . 24 to 26 in.

Measurement standards for planning each work center are given in the leaflets listed at the bottom of pages 2 and 3 of this leaflet.

\*\*\*\*\*

Leaflet prepared by Mrs. Clara N. Leopold,  
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(Measurement standards adapted  
from research of University of  
Illinois Small Homes Council.)